

The choice of a base came next and this was found even more difficult than had been the selection of the figures, but finally red Western granite was chosen for the material and Mr. Noble's drawings as the design, the whole to be in seven pieces, and Col. A. K. McMahon, Alderman C. H. Burdick and Assemblyman W. C. Townsend were authorized to contract with Mr. Noble for the statue complete at \$15,000. The contract was duly signed October 8, 1888, and called for the work to be completed ready for unveiling October 1, 1889, but in July, 1888, at the request of the sculptor, an extension of six months' time was granted.

The work was all completed several weeks ago, and, being approved and paid for by the committee, the whole statue was covered by a temporary boarding to await a suitable date for unveiling. The committee given charge of the final ceremonies consisted of Post Commander Overton G. Langley, chairman; Henry D. Scott, treasurer; A. K. McMahon, secretary; George A. Pritchard, E. J. Barker, C. H. Burdick, E. G. Young, R. S. Franklin, John P. Sanborn and D. E. Young, and this committee subdivided as follows: on orator, Messrs. Sanborn and McMahon; on music, Mr. Pritchard; on stage, Messrs. Pritchard and Barker; on collation, Messrs. Pritchard, Barker and Young; on printing, Messrs. Sanborn and McMahon; on transportation, Messrs. Fryknik and McMahon; on decoration, Messrs. Hamilton and Burdick. The General Assembly and City Council each appropriated an additional \$1,600 to aid in meeting the expenses incident to dedication, which money was judiciously expended.

Thus far nearly four years of the most indefatigable labor, the work begun by Chas. E. Lawton Post in 1888 has been brought to a successful completion—how successful, was best shown yesterday afternoon when was unveiled to the admiring gaze of the multitude of spectators Newport's soldiers and sailors' monument. It is a work of the highest sculptural art, a fitting memorial to our dead heroes, an ornament to the city and a credit to all who have aided in its acquirement.

The obstacles encountered by the monument committee since its organization have been many and of the most discouraging character, and the methods resorted to to overcome them have been varied. What money could not be raised by subscription had to be earned, and to do this public entertainments were given at different times. Two fairs were held at Masonic Temple, and Old Folks' concert was given, the cata of Queen Esther was twice presented at the Opera House, three evenings each time, and Rev. Father James Coyle of St. Joseph's church and Mr.

Geo. A. Littlefield, late superintendent of our public schools, each gave a lecture. The Woman's Relief Corps of C. E. Lawton Post, too, has given several entertainments for the benefit of the fund, and its members have been themselves ready at all times to aid the committee in any way possible; the members of Gen. G. K. Warren Post organized here last year, have also

organized here last year, have been distributed liberally to the movement, both individually and as a post. Commodore Harvey, selected early in the war to solicit funds, accomplished much, and Mr. John Gilpin, who volunteered his services in this capacity later, deserves the thanks of the entire committee. Of the general committee special mention is due to Commodore George H. Bunker Cook, of Baltimore.

Augustus Frenhen, Geo. A. Pinckney, William Hamilton, Henry D. Scott and A. K. McLachlan, for their untiring efforts for the success yesterday attained.

A Drive About Town.

Immediately after reaching Town a quideeek, whither he was escorted upon his arrival in the city, Commander-in-chief Alger and his Adjutant Deputy Commander Weissert, were taken in charge by Mayor Coggeshall and Past Commander W. S. Bailey to give a drive about the city and grounds. A turn was taken through suburbs of some of the more extensive summer residences and a brief stop was made at the residence of His Honor the Mayor, on Kay street, or Governor Wadsworth's palatial

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Poetry.

The Footsteps of Decay.

Oh! let the soul its slumber break—
Arouse its senses and awake,
To see how soon
Life in its glory fades away,
And the stern footsteps of decay
Come stealing on.

And when we view the rolling tide,
Down which our floating minutes glide
Away so fast,
Let us the present hour employ,
And deem each future day a joy
Already past.

Let not vain hope deceive the mind—
No happier life is to be found
Than this we have to-day.
Our golden dreams of youth are bright,
Like the sunset shall delight
The closing day.

Our lives like passing streams must flow,
That into ocean's depths below
Are doomed to fall—
The sea of death, where waves roll on
O'er kings and kings, crown and throne,
And swallow all.

Alas the river's swiftly flowing,
Alas the tumbler's shivering,
That to that wave
Death leads poverty and grief,
And round our ship shall be
Within the grave.

Our birth is but the starting place,
Life is the running of the race,
And death the goal;
There all our efforts are brought—
The path alone of all mankind
Is found of all.

See, then, how poor and little worth
Are all these glittering toys of earth
That lure us here,
Dreams of a few that must break
Alas before it bids us wake,
We disappear.

Long ere the damps of earth can blight,
The cheek's pure glow of red and white
Shall have passed away,
Youth's smile and all its heavenly fire—
Age's faded face and his grey hair
And where are they?

Where is the strength that you once had,
The heart's brave courage and the hand
That once was strong?
The heart's brave courage and the hand
That once was strong?
The heart's brave courage and the hand
That once was strong?

—(From an ancient Spanish poem.)

The Hope of Man.

BY THOMAS WENDELL HIGGINSON.

The life is dark with sin and shame,
The future dim with doubt and fear;
But faith is the light that leads us on,
Whose guardian angel leads us on.

For faith has suffered, and has won,
And in its triumphs has been true,
And in its triumphs has been true,
And in its triumphs has been true.

He could not breathe an earnest prayer,
But then was kinder than he dreamed,
As age by age he grew more true,
And nearer still the kingdom seemed.

But never rose within his breast
A trust so calm and deep as man's;
Shall not the weary find a rest
Within the presence of the Lord?

To dark around, the dark around,
But then the light of heaven came;
We cannot find the certain way,
A man's true aim shall yet be won.

Why?

BY MARGARET J. THURSON.

Why do we love? Why should we love?
Why does his gentle voice soothe them?
He has the right, we need the love,
That is enough for us to know.

We search and question, to what end?
To providence hath made it plain;
The little comfort that we find,
The little mystery of pain.

Small earthworms, burrowing in the soil,
Aspire to gauge creation's plan;
O'erlive to measure, and to tell,
The strange complexities of man.

As well we may, earthworm and low,
Stretch from the soil to the sky,
And ask, with starting front, to know
The wherefore and the why of this.

—(Independent.)

Selected Tale.

AUNT POWLE.

BY HELEN LORETT GRAYES.

"Mother, mother! there's a strange lady coming up the path!"

Mrs. Peck, the hard-working wife of a hard-working farmer, was discharging the dinner, after a morning spent at the wash-tub.

She was tired and discouraged. The old speckled hen, sacrificed to the daily necessities of eating and drinking, had absolutely declined to "boil soft"; the potato was heavy as lead. Little Kitty, to whose charge the baking of the dried apple pie was left, had forgotten herself in the enchanting pages of a story, and the pie was blackened after a most unappetizing style.

The lid of the cistern was broken, and as the baby persisted in directing his creeping investigations toward that part of the compass, two chairs and a wash-tub had been piled upon it, which barricade having to be removed every time a pail of water was necessary, naturally increased the complications; and when Tom and Tilly came scurrying in with news of an impending guest, Mrs. Peck stood aghast.

"Company," she cried. "And on washing day, of all days of the week!"

"Ma," whispered Kitty, "tell Tom to say you ain't at home. It's what Aunt Sellen's wife says when she don't want to see company."

"It would be a lie," mysteriously uttered Tilly.

"It would," said Mrs. Peck, jerking the tabernacle of the cistern, and eyeing two meagre-looking guests who stood with a perturbed gaze. "Well, we've just got to make the best of it. Father lies in from the fields directly, and I have Peter from the store, and the school teacher, and the chime boy. Oh, Kitty, why did you let the pie burn?"

At that moment Tilly appeared upon the scene, ushering in a stout, short-built elderly lady, with a gray-printed shawl over her shoulders and a flat leather bag in her hand.

Mrs. Peck bowed.

The elderly lady dropped a business-like courtesy.

"Do I speak to Mrs. Pepper Peck?" said she.

"That is my name," acknowledged Mrs. Peck.

"Mine is Smith," said the other woman.

"How do you do, Mrs. Smith?" said Mrs. Peck. "Be seated, if you please."

"I suppose you don't know what I've come about," said Mrs. Smith, with a shrug and a twinkle of the eye.

"Well, no," admitted Mrs. Peck. "You're a good way from Smith hereabouts. And I'm free to say I ain't acquainted with them all."

"I came from New York State," said the stranger.

"Well, I suppose there's considerable many Smiths there, too," observed Mrs. Peck. "Lay off your things, ma'am, and eat a bite of dinner with us."

"I don't mind if I do," said the woman. "I've walked from the station, and I didn't make but a light breakfast."

Mrs. Peck arrived presently with a stout, good humored farmer. Uncle Ned, as he was called, was a man of considerable size, but as he was bad with rheumatism, and had no one to care for him, and had once been a crony of Mrs. Peck's father, he naturally drifted into this hospitable household.

He slept in a garret-bedroom at night, and sat over the fire in the black smithy by day. He had often been heard to say that if he had any money

he would leave it to Mrs. Peck. But the fact that he had no money some what impaired the weight of this assertion.

"Came Peter" was the orphan of an old friend of Mr. Peck's, who did up parcels in the village store, and came to the Peck kitchen for his meals, because he had nowhere else to go.

The district school-teacher, Miss Tabb, also came slumming in. She had anticipated the whole of one year's salary to settle the debts of a miserably well brother, and as she could not pay any board, it seemed quite natural that she should stay with the Pecks.

As for the chime boy who drove the cows home, and played marbles and scented the onion-garlic, and played peep-toy, and frightened the crows out of the cornfield, and played jackstraws—"this board did not signify one way or the other," said kindly Farmer Peck. "One by one they settled into their seats at table, and began to eat."

Mrs. Smith looked around, with rather surprised eyes.

"Keep banders, etc.," said she.

"Let, no," said Mrs. Peck, who, with the baby in her lap, was helping Farmer Peck to plenty of gravy with hisself-keeping.

"We don't keep no banders," said good-natured Pepper Peck, looking benignly around the table. "We might, perhaps, in summer, if we had any rooms to spare. But we don't. These are all our own folks. Perhaps you're sellin' sewin' machines, ma'am?"

"No, I ain't," said Mrs. Smith.

"A book-agent, maybe?"

"No."

Mrs. Peck coughed and looked bewildered. Mrs. Peck signified him to let the new arrival break her fast in peace.

"Mama!" whispered Tommy, the youngest and smallest of all, "there ain't no chicken in my gravy."

"Hush, Tommy!" said Tilly, who was the "Martha" chambered with many cares of the family. "Break in a little bread; the chicken didn't quite go round."

"I suppose now you're wondering what I might be here," said Mrs. Smith, accepting a salt green pickle from the plate and helping herself to butter. "Well, it's about your Aunt Powle."

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Highest of all in Leavening Power.—U. S. Gov't Report, Aug. 17, 1889.

Royal Baking Powder

ABSOLUTELY PURE

The Royal Baking Powder is absolutely pure, made from the most wholesome materials, and produces finer flavored, sweeter, lighter, more wholesome and delicious bread, biscuit, cake, pastry, etc., than any other baking powder or leavening agent.

Food raised by it will keep sweet, moist, fresh and palatable longer than when raised by yeast or other baking powders.

Being of greater strength than any other baking powder, it is also the most economical in use.

These great qualities warrant you, if you are not using the Royal Baking Powder, in making a trial of it.

Far and Family

Pell Feeding is Good.

The belief that full feeding wears out the cow is wholly unfounded. Full feeding is quite different from excessive feeding. In the former, the animal is fed to get the highest possible yield for a week or a month or a year, and which has in almost every case killed or ruined the cow. No one knows exactly what full feeding is until he has made a test. This is safely made by giving the animal an ordinary ration, weighed or measured, and gradually increasing it as long as the product, as accurately measured, increases profitably. This does not injure the animal. It was once objected against chemical fertilizers that they exhausted the soil, but when the feeding of plants was well understood, it was learned that the soil was not exhausted by any amount of fertilizing up to the ability of the crops to make use of the food supplied, and by the supply of all the various kinds of food required by plants. It is precisely the same with animals. If food is given of the right kind, proportionately varied to meet all the demands of a cow, up to the limit of health, strength and vigor, there is no exhaustion of vitality, and no injury can result. No doubt, any feeding in excess of this is detrimental to health and in the end will shorten the life of a cow or any other animal, but it is our business to learn how far to go with each animal and to avoid exceeding that point, always remembering that the food should consist of albuminoids and carbohydrates in the required ratio of 1 to 54 or 6.—[N. Y. Times.]

The Value of Hay for Poultry in Winter.

Every one who has observed the habits of hens must have noticed how eagerly they will graze the tender grass in the summer time. If they have a chance, and how in the winter they will take considerable pains to break and tear up with their bills, so that they can eat it, the hay on the barn floor, or anywhere in reach, or if in confinement how they will eat up the hay and even straw of their nests when better material is not provided.

Now all these things point most plainly in one direction, namely, that if we would have our hens do their best in confinement in winter, we must provide them with hay in such shape that they can readily eat it and make use of it.

The best hay for this purpose is undoubtedly clover hay, especially for fowls that are laying; it contains the elements of food in the best proportions, is readily digested, and is palatable to the hens.

It may be prepared by cutting and soaking over night with the warm water that is usually fed in the morning in winter, or if preserved in a silo after running through the cutter it will need no preparation whatever. Those who have no silo may readily preserve clover green, by running it through the hay cutter, and packing in tight barrels or casks, treading down hard while packing, and screwing down the heads with a common barrel header before heading up.

This is not here theory but has been abundantly proved, and practice and fact not only a most healthy and useful food for the hens, but a great saving in the grain bill.

A practical farmer who keeps from 600 to 700 hens writes to one of our exchanges that he saved \$21 in his grain bill for March over the average monthly bill for the winter, before he began feeding hay, by feeding during this month ten pounds of hay daily cut fine and mixed in the kettle over night with other soft food for the morning meal. The grass was cut when green and succulent and cured as hay. Three hundred pounds of hay saved \$21 in grain according to this writer, with improved condition to the flock.—[Poughkeepsie.]

Small Farms.

We think the tendency in the future will be toward smaller farms, better cultivated. In all the past the disposition has been to cover and monopolize too much territory, just as millions are going and monopolizing too much of the wealth of the country. Such spirit and practice are not good for either the individual or the community at large. Both kinds of monopolies "bite off more than they can chew," and the result is needless suffering to all the monopolist included. The farmer with too much land cannot cultivate it properly for the public weal, and hence not for his own. Smaller farms and smaller fortunes will some time in the future be the order of the day. The most agriculturally prosperous nation of today is France, and she, with the exception of China, under different civilization, has the most small landholders.

England has tried the big landed estate to the bitter end, and is now trying to get herself into shape to remedy the evil. She is finding that the tillers of the soil should be the owners, who are not as rebellious and riotous as starving tenants who have not wherewithal to pay the rent. The owner of the soil feels more interest in it and cultivates it better, and he has more incentive to make improvements. We have not the same trouble here, where nearly every owner who tills the soil has more than he can cultivate properly. This is often the reason why a mortgage hangs over the farm. It would be much better to sell a portion and pay off the mortgage, and then cultivate the remaining portion so as to get more from it than

formerly from the whole. The man who tries to cultivate more land than he can properly till like the hen sitting on twice as many eggs as she can cover—both make a failure.—[Mirror and Farmer.]

Varying Quality of Grass.

In discussing pasture and the economy of feeding, it must be borne in mind that the quality of the grass is of great importance. It is the quality, by this we mean nutritive value, of grass grown in different soils and under varying circumstances. The various species differ as a matter of course, but there is a variation in the season, as also in the fertility of the soil, which makes some vastly more valuable than others. Mr. Perry, of Ohio, an excellent farmer, who cultivates and manages highly, keeps his horses the year round on clover hay without grain. Is this not in a large degree due to better feeding of his clover plants, whereby they are able to store the maximum amount of nutriment that clover is capable of. It is true that Mr. Perry is very careful in selecting his clover in the best condition, and he stores it somewhat green. But the greater amount of nutriment it contains enables it to keep without so much drying, just as the housewife sometimes puts up fruit, not by excluding air from it, but by adding enough sugar to "preserve" it. On the other hand, it is certain that grass and hay grown during an extremely wet season is less nutritious than usual. Hay grown last year, for example, did not feed so far as the same bulk or weight generally does. The addition of mineral manures, especially of phosphate, greatly adds to the nutritive value of grass. We have seen phosphated timothy eaten to the ground, while that not phosphated grew up rank and meadow.—[Cultivator.]

A rather sandy soil is the best for garden purposes. With sand as a base, almost any quantity of soil can be made by the addition of other ingredients, and with the sand predominating it will always be a quick soil.

It is better to use Paris green in soil on potatoes than to try to apply it dry. There is then no danger of inhaling the poison.

It is bad policy to cultivate the same kind of crop on the same piece of land year after year. Practice some kind of rotation.

Spray your fruit trees just before and just after blossoming, and you will not be troubled with curculios or codling moths.

Weed seeds are sown over the farm through raw manure and not through that which is well rotted.

Do not let your work get ahead of you. Plan so as to have every piece of work done in season.

It is easier to begin early and keep down the weeds than to begin late to exterminate them.

Household Hints.

Fruit stains may be removed from linen by washing in very hot water, with a little soda. If they are very obstinate stretch the stained part over a cup of boiling water until thoroughly saturated with steam, and while so holding it with one hand, rub salts of lemon into it with the other until the stain disappears; then leave it soaking in the hot water for a time, which will usually permanently efface all trace of it. In case this should fail, there is left, as a last resort, dipping the cloth in a weak solution of chloride of lime, which has been strained through muslin. The danger in this lies not so much in the strength of the solution as in the length of time the material is left in it, and after using the stained part should be washed thoroughly in cold water.

Linens are one of the best articles for cleaning all fabrics, but it must be used with great care, as it is most inflammable. Where spots occur from discoloration, it is often difficult to restore them. Slightly moistening with ammonia water will sometimes have the desired effect.

It often happens eggs get frozen and burst before being gathered. If kept frozen till used, they can be taken into a warm room and sealing water poured over them, then left to cool, when the egg will be found unimpaired for use. They will then beat as nicely as if they had never been chilled. They should be used at once after being thawed.

In making full dress sleeves, cut the lining of strong silesia, a common coat sleeve, and full the outside as desired, to fit. Where plaits or gathers occur, put a layer of cotton wadding three inches deep on the inner side of the cloth, to hold the fullness from hanging flatly.

Whenever eggs are used in baking, it is better to beat them thoroughly before any other ingredients are added. This is especially true when baking powder is used, as too much beating of the powder is added seems to kill its essential qualities.

A pinch of cooking soda in the water where peas are to be cooked makes them very tender, and gives them a brilliant green color.

Common gasoline is far superior to kerosene or benzine for cleaning silk, woolen and kid, besides being cheaper, and the odor leaves the garment in one-third the time.

Do you find that your glassware, dishes, tumblers and the like, are too

prone to crack and break? Here is a well-tested remedy. Put your glassware into a kettle and fill it entirely with cold water, and place the kettle on a part of the stove where it will soon come to a boil. Allow it to boil briskly a few seconds, then cover closely, set aside and allow it to cool gradually. When the water has become quite cold take out the glass.

Delicate colors in embroidered handkerchiefs can be set by soaking for ten minutes previous to washing in a pall of tepid water in which a dessertspoonful of turpentine has been well stirred.

In cleansing black stockings, it is not necessary to wash the entire stocking every time they are done. By a little care the feet only may be washed, and thus the color may be retained much longer. Stockings should never be put into the tubs until they are entirely worn out.

Recipes for the Table.

COOKIES.—Two cups sugar, one cup butter, one cup sweet milk, one teaspoon soda, flavoring to suit the taste, and flour enough to roll.

JELLY CAKE.—Two cups sugar, one cup milk, two and one-half cups flour, one tablespoon butter, one egg, two teaspoons baking powder.

EGGLESS FARTY CAKE.—One cup sugar, one-half cup oil, one-half cup milk, one cup flour, one teaspoon raisins, one teaspoon soda, one teaspoon cinnamon, one-half teaspoon nutmeg.

GINGER CAKE.—Beat one egg with one heaping tablespoonful of sugar, add one teaspoon oil, one-half cup milk, one cup flour, one teaspoon soda, one teaspoon cinnamon, one-half teaspoon nutmeg, and one-half cup raisins. Bake in a greased tin.

QUICK BISCUIT.—One pint of flour, one-half cup of milk, one-half cup of water, one teaspoon baking powder, pinch of salt. Rub the flour and butter and salt together thoroughly. Toss the baking powder quickly and lightly into the flour, and then add water and milk. Pour into hot, well-greased muffin pans, and bake about twenty minutes in a very hot oven. The above quantities will make eight biscuits.

STRAWBERRY DROPPINGS.—Put one pint of flour into a bowl, and rub into it two ounces of butter, add a teaspoonful of baking powder, mix well, and add sufficient cold milk, about a gill, to make a soft dough; knead lightly, and roll out into a thin sheet. Cut, with a round cutter, into good-sized biscuits. Put these strawberries in the center of each, pinch up the dough, and bake in a hot oven for fifteen minutes. Serve hot.

CAROLINA QUEEN CAKE.—Work a quarter of a pound of butter to a cream, divide to half a pound of flour, add a quarter of a pound of sifted sugar, and a quarter of a pound of currants; whisk two eggs, and mix with half a teaspoonful of cream and a few drops of lemon essence; stir this to the flour, and then add a teaspoonful of baking powder. Beat the paste well for ten minutes, then bake in small buttered tins for from a quarter to half an hour. The mixture should be stiff and doughy. This amount is enough to make a dozen cakes.

MAKING TEA.—Where tea is required strong, one teaspoonful to each person and one for the pot will not be too much. An earthen or agate iron teapot is best. See that it is perfectly clean and dry, and make it as hot as possible before putting in the tea. Be sure your kettle boils, and use soft water if you can get it. Put the amount of tea in a tea ball, pour the boiling water upon it, enough to cover the tea, let it stand four minutes, then add enough more water to make what tea you desire; and in three minutes more it is ready for use.

INDIAN MEAL.—Put a teaspoonful of sifted meal (the white preferable) into a large bowl; moisten it with a teaspoonful of cold water; add a round teaspoonful of salt; pour into it five teaspoonfuls of boiling water, stirring rapidly all the time; pour the mixture into a spider or kettle, and stir steadily until it reaches the boiling point, then set it on the top of the stove, where it will bubble steadily for three-quarters of an hour. This process is a perfect safeguard against lumps (if directions are followed). It also does away with the tedious process of sifting the dry meal through the fingers; besides, there is no danger of getting it too thick, which is the main cause of the "chicken-soup" taste complained of so much. Where there is too much meal for the quantity of water, it prevents the full expansion of the granules and their thorough cooking. This form of mush is delicious served with cream or rich milk. If wanted for frying, pour it into square pans, let it stand over night, and cut into slices half an inch thick. Fry in very sweet lard and butter (half of each), or in lard and beef drippings.

Household Fancy Work.

These acorns make very pretty ornaments for lampshades, etc., and may be made of fine crocheted cotton, macramé, worsted, linen thread or putze silk, according to the use for which they are designed.

Make a chain of 2 stitches.

1st row—Miss 1 stitch, 1 double crochets in second stitch; chain continue working around until large enough, increasing to make the work flat; then make three-quarters of an inch without increasing or decreasing.

Now work 1 round, decreasing in every third stitch; break off.

Work a cup or top in the same way, until about as large as a dime; after the increases are finished decrease in every second stitch, to make it pull out as the natural acorn.

These can be stiffened with mulline or varnish, and easily shaped with the fingers.

Run a string or thread through the acorn and cup, with a small bead on the bottom to fasten them together, and to sew the cord to which they are suspended.

Natural acorns without the cups could be crocheted over, increasing and decreasing when necessary, to preserve the shape, which would thus be very perfect.

If suitable material is used, like macramé or thread, the completed acorn could be stiffened with shellac or varnish and gilded.

The cup crocheted as described should be added, acorns so made would make pretty ornaments for crocheted baskets.

If crocheted of putze silk they could be used for trimming wraps and dresses.

Children Cry for

Pitcher's Castoria.

Lady Crocheters are taking up now dress trimming in silk and wool as

pleasant work that adds the useful to the beautiful.

This pattern of wheels (and others to be given in future) can be joined in any shape to form covers, vests, etc., side-pieces or borders, and it can be worked in any shade of silk, with jet or metal beads if desirable.

Take black embroidery speed-silk (letter D), brass rings three-sixteenths of an inch in diameter and a fine steel hook.

1st round—Under the brass ring work 21 double-crochet, join with a single-crochet to first double-crochet.

2d round—(1) 1 chain, miss 1, double-crochet, 2 double-crochet, in next double-crochet, repeat from (1) (12 loops), join with a single-crochet as before.

3d round—Chain 1, double-crochet under loop of a chain of previous row, repeat all round (12 loops all round), break off.

To join one wheel to another, work a single-crochet between the second and third chains of the two loops which are to be joined together.

Set or metal beads can be strung up on the silk and two beads worked into each loop of the outer row of wheels.

COTTON FRINGE (ROULETTE).

A good, useful fringe that is simple and can be made of any depth by increasing the number of stitches on the needle, is knitted thus: Cast on 6 or 12 stitches.

1st row—Slit 1, knit 2, wool forward, knit 1, 1; 2, wool forward, knit 1, 1; repeat to end of row from (1). The number of stitches from the depth of the fringe, but you must always increase your depth by 2 stitches to make this pattern right.

Repeat this row for the length you require for the fringe, then cast off 2 stitches on each side, and unravel the rest for the whole length of knitting to form the looped fringe of cotton or wool.—[New York Tribune.]

They Were Mostly "Baptistes."

When the western troops first entered that peculiar region northeast of Cumberland Gap they found in the scanty population many a family so isolated that it had seen no neighbors for months, and had even "lost the run of the days of the week." A very curious fact (and it is a fact duly verified) was that in some narrow valleys the few families had guessed that something unusual was going on because they had seen no strange hunters or tourists for a long time, but did not know of the war. An officer in the first cavalry company to penetrate that region relates that after a long ride over rocks and through forests his company came to a tolerably well built house in a circular hollow, where there were perhaps five acres of arable land. An old woman rushed out and catching sight of the uniform exclaimed:

"Laws a massy me—of Iyaraint one o' General Jackson's men. Why, misster, I bowed all his men was dead years ago."

"And they are, ma'am?"

"Union soldiers, ma'am—fighting for Old Abe, as your folks say."

"Why, Abraham Lincoln, president of the United States?"

"Lawd sakes! An' what's you'uns in Iyar? To fight? Is the British cum in agin?"

This brought an explanation and account of the war, at which the old woman was almost paralyzed with astonishment; and then followed this colloquy:

"Ma'am, are you Union?"

"Naw."

"Are you secession?"

"Naw."

"Well, what are you, then?"

"Well, I hain't never jined nothin' yet, but most of the folks around Iyar is Baptistes, and so me and my old man sort o' leans that way."

The entering wedge of a complaint that may prove fatal is often a slight cold, which a dose or two of Ayer's Cherry Pectoral might have cured at the commencement. It would be well, therefore, to keep this remedy within reach at all times.

The German University at Prague has an attendance of 1,745, an increase of 15 over the previous term.

The Spring Medicine.

The popularity which Host's Sarsaparilla has gained as a spring medicine is wonderful. It possesses just those elements of health-giving, blood-purifying and appetite-stimulating which everybody so ardently craves at this season. Do not continue in ill health, three months of recovery when you may be so much benefited by Host's Sarsaparilla. It purifies the blood and makes the work strong.

The exercises for Harvard have concluded to continue the use of Latin instead of English in their diplomas.

NO OTHER.

Agood. This is the statement of Professor Smith, Analytical Chemist: "I have analyzed and tested a great number of purifiers, and medicines, and find that Host's Sarsaparilla is the only one that is really effective in curing the most stubborn cases of skin diseases, and I think it is the best blood purifier made."

TRIED AND TRUE.

Friends are scarce, but if you are suffering with that horrible disease scrofula, you will find Sulphur Balm will cure you as it did me. I am suffering with scrofula and have tried hundreds of doctors to doctors and druggists. JEANETTE HANSON, Troy, N. Y.

With Ely's Cream Ointment a child can be treated without pain or dread and with perfect safety. Try the remedy. It cures catarrhs of the eye and of the throat. It is easily applied into the nostrils and gives relief with the first application.

A new form of scrofula, Ely's Cream Ointment, is now being sold by all druggists and is a most effective remedy for scrofula, and is a most effective remedy for scrofula, and is a most effective remedy for scrofula.

The drain on the wealth of China for the purchase of foreign opium amounts to \$2,000,000 yearly.

Since the great fire at Seattle last June permits have been granted for 154 new buildings that will cost \$4,000,000.

"Parity—Strength—Perfection."

CLEVELAND'S SUPERIOR Baking Powder.

Customers.

Absolutely the Best.

All parties who own it will find it will come up and settle, will be doing me a very great favor, as I have waited a long time in many cases, and to very great disadvantage.

A. L. Burdick.

Shaker Extract of Roots, (Seigel's Syrup) CURES Dyspepsia.

Shaker Extract of Roots cures dyspepsia, indigestion, and all ailments arising from impure food. It is a most effective remedy for dyspepsia, and is a most effective remedy for dyspepsia.

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Shaker Extract of Roots, (Seigel's Syrup) CURES Dyspepsia.

HE THOUGHT IT WAS A HUMOR.

Shaker Extract of Roots cured my dyspepsia, indigestion, and all ailments arising from impure food. It is a most effective remedy for dyspepsia, and is a most effective remedy for dyspepsia.

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Furniture.

STAFFORD BRYER,

DEALER IN

FURNITURE, WALL PAPER and HOUSE-

HOLD DECORATIONS.

Gold Wall Papers

New Patterns, 10c. a roll.

156 Thames Street.

A NEW LINE OF

CARPETS

—AT—

M. Cottrell's.

NEW STYLES IN

Chamber Furniture

NEW LINE OF

PAPER HANGINGS.

Furniture of all Descriptions,

Carpets, Oil Cloths and

Mattings.

M. COTTRELL,

COTTRELL BLOCK,

11-15 Next to the Post Office.

Do You Want

a SOFA, LOUNGE, EASY CHAIR

or any Upholstered Furniture?

—CALL AT—

28 JOHN ST.,

and have it made at your own price, upon a

guarantee of being perfectly satisfactory.

Furniture Repairing, Mattresses Made

Over, Windows, Blinds, Put Up, Carpets

Stained and Tiled, &c., &c.

GEO. NASON.

10-13

DON'T FAIL

To secure some of the special bargains in every

department of my very large stock of

PICTURES, FRAMES,

WALL POCKETS, EASELS,

BRACKETS, &c.

Everything at a large discount at during February

and

W. H. ARNOLD,

12 Broadway.

HAZARD & HORTON,

42 CHURCH ST.

carry on the

Cabinet and Upholstery Busi-

ness in all its Branches,

and have always on hand a fine assort-

ment of

FURNITURE

of the latest styles. Call and examine

overstock.

Farmers and Gardeners!

ATTENTION

Having secured a large stock of

HENRY C. ANTHONY'S

Garden and Vegetable Seeds,

I would respectfully notify the public that

these are the only place in Newport where these

superior seeds can be obtained. All orders

sent to my care will receive prompt atten-

tion. I would especially call the attention of

the public to the superior and tested

ONION SEED AND SWEET CORN,

which are pronounced the best in the market.

A. A. BARKER,

Dealer in Groceries, Grain, Farming

Utensils, etc.,

162 BROADWAY, NEWPORT, R. I.

Christmas Goods.

OPENING

DEC. 9.

Fine Imported Chocolate and other

Confectionery from Mr. Frank

Sobriek, supplier to the Im-

perial Court of Germany.

—ALSO—

Imported French and German

Baskets

of the finest patterns are to be sold at very low

prices at

S. Koschny's,

230 & 232 Thames St.

Boots & Shoes.

A full assortment of all grades, at

T. M. SEABURY'S.

Custom Work and Repairing

a Specialty.

FRENCH

SPOILAGE CLAIMS.

A bill before Congress to extend time for

filing French Spoilage Claims one year.

will take and prosecute all claims upon the

same terms which I filed claims of about

two million dollars in 1888 and 1889. Call or

address

A. E. ALLEN,

31 Equitable Building, Boston, Mass.

Clothing.

WM. H. ASHLEY & Co.,

The popular and reliable Clothiers, again pre-

sent for inspection a stock of

MEN'S, YOUTHS', BOYS'

CHILDREN'S CLOTHING,

—IN THE—

LATEST STYLES

—AND AT—

LOWEST PRICES.

20 South Main St., Borden's Block

Falmouth, Mass.,

JOHN ALDERSON,

MERCHANT TAILOR,

Franklin Street,

ONE DOOR ABOVE THAMES STREET.

Ladies' Cloaks, Ulsters and Walking Coats a

specialty.

Articles of every description made to order

A NEW LINE OF

Seasonable Goods

JUST RECEIVED. 1-23

SPRING

CLOTHING!!

Already Received, a large line of

Clothing

—FOR—

MEN,

YOUTHS,

& BOYS.

Also a new line of

MEN'S

NECKTIES

—AND—

SCARFS.

J. E. Seabury,

218 & 220 Thames-st.

Special Bargains!

For the next 20 days we offer our entire

line of

Fall and Winter Woolsens

Comprising the best goods and styles to be

found in foreign and domestic fabrics. All

goods less than our regular prices. This

we do in order to make room for our Spring

and Summer styles, which we will receive

about Feb. 15. We guarantee the make-up of

our goods to be the best and to give general

satisfaction.

McLENNAN BROTHERS,

184 Thames Street,

MERCURY BUILDING.

HENRY D. SPOONER

TAILOR,

REMOVED

TO

195 THAMES STREET.

REMOVAL!!

I have removed my

Trunk & Harness Business

to store formerly occupied by T. G. S. Turner,

opposite the Boston Store, where I shall make

a specialty of the sale of

Trunks and Traveling Bags

of every variety.

HARNESS MAKING AND RE-

PAIRING

In all its branches, and

Garriage Trimming.

Harness Snaps at half-price. Heavy

Express Harnesses in Nickel and

Brass a specialty.

John McCarty.

Not a Pimple on Baby.

Baby one year old. Had with Eczema.

Hair ointment. Scaly covered with eruptions.

Cured by Cuticura. Hair ointment.

Not a pimple on him.

Cured by Cuticura

I cannot say enough in praise of the CUTI-

CURA. My baby, who was one year of

age, was so bad with Eczema that he lost all

his hair. His scalp was covered with eruptions,

and the doctors said he would never grow again.

The eruption of a cure from physicians, I began

the use of the CUTICURA. I began to feel

better. I began to see the hair growing again.

I began to see the hair growing again. I began

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Woman Column

The new collector of internal revenue

in Chicago, Christopher Mann, began

at once to remove the women collect-

ors from the office. The places these

women held had been given to them as

a debt of gratitude, either for faithful

work in the hospitals, or because their

male relatives had lost their lives for

their country. But the new collector,

immediately upon his accession to office,

announced his intention of removing

all women. He has declared further

that he does this as a matter of prin-

ciple, believing that all places un-

der the government ought to belong to

men as a reward for party work.

It is apparent that the absence of

women does practically interfere with the

chances of women to earn a living.

But there are four hundred members

of the Women's Club in Chicago. They

took the matter in hand, drew up a

petition to President Harrison, and had it

conveyed to Washington by five of their

number. It remains to be seen whether

Mr. Mann will remove the women

who have not yet been discharged. Later

the President referred the matter to

the Congressmen from Chicago, and, as

he is in favor of woman suffrage he will

probably work in their behalf. L. S.

In a recent discussion as to why

women should be allowed to vote, Hon.

John D. Long of Massachusetts said:

The first reason that occurs to me is

because, as a matter of right, women

ought to vote. A woman who has prop-

erty which is taxed, a woman who has

children whose education is under the

direction of the laws of the Common-

wealth, should have a voice and a vote

in the imposition of the taxes upon her

property, and in the character of the

legislation which controls the educa-

tion of her children. I know of no dis-

tinction of sex in the right to vote. I

never have heard of any. I do not be-

lieve any exists. I believe that nothing

but the remnant of an old prejudice de-

fends women in her application for the

right of suffrage, for which she is just

as well qualified, and to which she is

just as much entitled as a man.

Our fathers fought not against

the right of the obligation to fight and bear

arms without representation, but

against taxation without representa-

tion. The same cause is as lively and

as important today as it was in 1776.

We tax women as we tax a man.

We ought to be able to say to her that

she shall have the right, as every man

has, to utter her voice as to what dispo-

sition shall be made of her property.

Women cannot fight, it is true. Men

are not all required to fight. We are

learning to govern this world not by

fighting, but by arts of peace; and if

woman cannot fight, what a peace-maker

she is! We are learning to govern

things that make for peace, and in that

things that make for peace, and in that

things that make for peace, and in that

The Woodchuck Industry.

The Massachusetts woodchuck is

doomed; the cabbage and the clover

leaf rejoice and are glad. The house

of representatives has engrossed the

bill providing that any person who

shall kill or cause to be killed any

woodchuck or groundhog within the

limits of that Commonwealth, and shall

under oath produce satisfactory evi-

dence thereof, together with the head

of the woodchuck or groundhog

killed, to the clerk of

